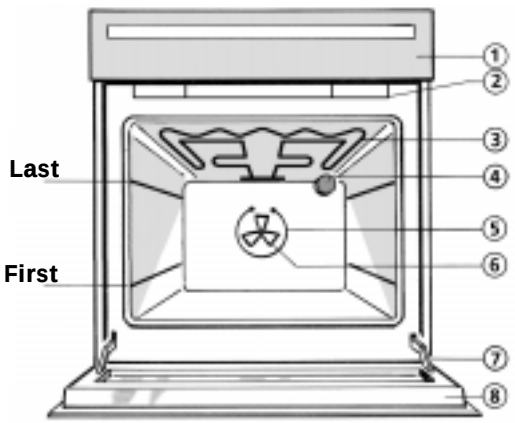
BLH 3000 - BSCH 3000 PRODUCT DESCRIPTION SHEET

GB IE



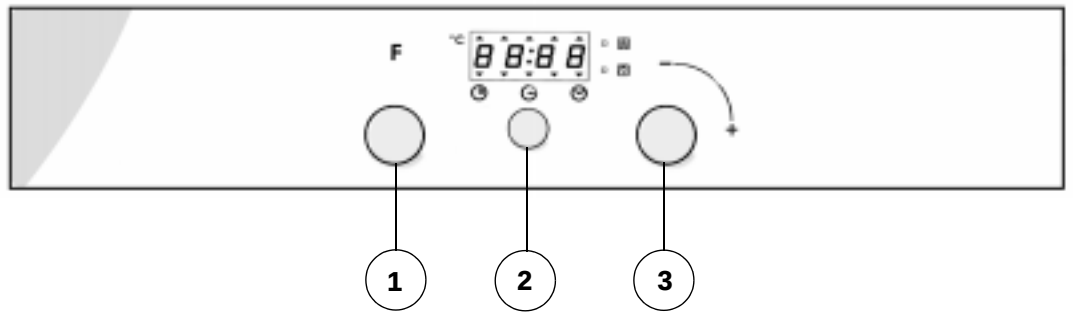
First-Last... shelf positions

1. Control panel
2. Cooling fan* (not visible)
3. Top heating element
4. Oven light
5. Round heating element (not visible)
6. Fan
7. Oven door hinges
8. Oven door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature with the exception of the Grill Functions where it starts immediately. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.
Important: An optional kit consisting of an oven door glass and of relevant mounting components, is available by the After-Sales Service. The use of the kit reduces the temperature of the outer oven surface and is strongly recommended if there are kids in the house.
Code N° 4819 310 39186.

ACCESSORIES

- Grid
- Pan set



1. Selector knob: to choose the oven functions.
2. Button to select and confirm the different operations (operate by single presses only).
3. Knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).

OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	FAN	160C	To cook on more than one shelf level, at the same temperature.
	GRILL	3	To grill small pieces of meat, toast, etc.
	TURBOGRILL (Grill + Fan)	3	To grill large pieces of meat.

STARTING THE OVEN
When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "STOP".*

To start the oven:

- turn **knob 1** to "0".
- press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating (5 minutes)	Level (from the bottom)	Browning level	Cooking time (minutes)
Toasts		X	5	4	2 - 3
Pork chops (N°4)		X	5	3	30 - 35
Sausages		X	5	3	30 - 35
Bacon rasher		X	5	4	10 -15
English breakfast		X	5	3	30 - 40
Spits		X	5	3	25 - 35
Chicken		-	5	3	60 - 70
Pork roast		-	5	3	75 -90
Leg of lamb		-	5	3	90 - 120
Roast beef		-	5	3	90 -120
Roast potatoes		-	5	3	40 - 50

FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	190	70 - 90
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	60 - 80
Chicken, Rabbit, Duck		-	2	190	60 - 70
Turkey (kg. 6) + level. 3 browning		X	1	190	150 - 180
Goose (2 Kg)		X	2	190	100 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		-	2 - 3	190	65 - 75
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		-	3	190	50 - 55

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
VEGETABLES Stuffed peppers		-	2	180	55 - 60
Stuffed tomatoes		-	2	180	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	3	180	40 - 50

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		-	3	150	35 - 45
Filled pies (with cheese)		-	2	160	70 - 80
Tarts		-	3	180	45 - 50
Apple strudel		X	3	200	45 - 50
Biscuits		-	1 - 3	160	30 - 40
Cream puffs		X	1 - 3	180	40 - 50
Savoury Pies		X	3	180	55 - 60
Lasagne		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		-	2	180	45 - 50
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	190	25 - 30
Soufflés		-	2	180	55 - 65